



BAROLO DOCG BOScareTO

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| COUNTRY | Italy | APPELLATION | Barolo DOCG |
| REGION | Piedmont | WINEMAKER | Fiorenzo Dogliani |
| GRAPES | 100% Nebbiolo | | |



BACKGROUND

Beni di Batasiolo is the largest family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni - or estates - in Piedmont. The estates' soil, climate and position among the hills produce a range of noble, elegant wines. The Boscareto vineyard in the Serralunga D'Alba commune sits among southwestern slopes and has soil with a high proportion of clay marl. The vineyard produces a bold style of Barolo that is elegant with great body.

DESCRIPTION

COLOR: Deep garnet red color with orange tinges

NOSE: Intense and persistent with hints of fruit, dried flowers like rose and violet, sweet spice, toast and leather

TASTE: Full-bodied and alluring with remarkable structure and supple tannins

VINIFICATION

Nebbiolo grapes from Batasiolo's own vineyards in Boscareto are destemmed and fermented on their skins in stainless steel for 10-12 days with periodic pumping-over. The juice is then aged in Slavonian oak casks for at least two years followed by at least an additional year in stainless steel.

ANALYSIS

Alcohol: 15.0% TA: 5.2 pH: 3.5 g/L RS: 0.85 g/L

SERVING SUGGESTIONS

An ideal match with red meats, game, roasts, cheeses and cured meats. Also wonderful as a sipping wine after a meal. Serve at 18-20 °C (64.4-68 °F)

BOTTLE SIZES

750 ml

